

oenoterris

What if the *answer*
to a *controlled*
oenological
itinerary was to
be found in the
vineyard *and*
the cellar?

Reasoned agro-oenology, *an innovative concept*

Today's viticulture and vinification techniques are evolving in response to the climatic context. It is with this in mind that Oenoterris® was created, in order to **better respond to consumer requirements.**

Created for personalised support, Oenoterris® is based on the concept of reasoned agro-oenology: it offers **technological itineraries from the vineyard to the bottle**, designed to preserve and optimise the quality of wines.

Tailor-made programmes to meet
oenological goals:



White and rosé *programmes*

- Aromatic intensity, freshness, roundness and longevity for white and rosé wines.
- Expressive "thiol" or "ester" aromatic profiles for white and rosé wines.
- Longevity and colour management of rosé wines.

Red *programme*

- Fruitiness, fresh aromas, smooth tannins and balance in the mouth for red wines.
- Colour stabilisation for red wines.

Join the Oenoterris® Club

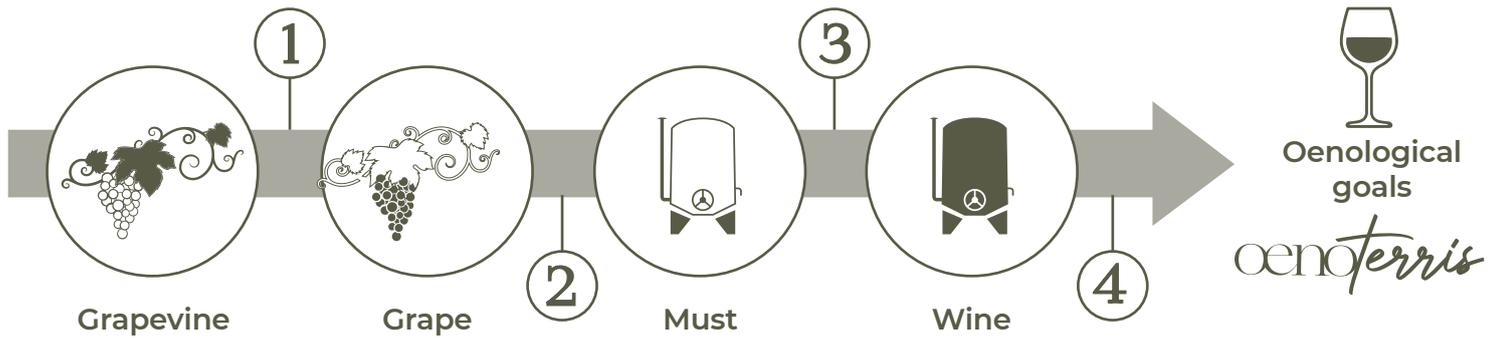


Personalised support for the implementation of programmes to meet your oenological goals

Trials of new products and programmes

Invitations to Oenoterris® technical meetings: give feedback and benefit from the experiences of other members

Follow-up and personalised advice to achieve oenological goals



Measurement indicators and tools at each stage of the wine-making process.

Vineyard levers

The indicators

- 1 Rigorous agronomic monitoring of the plot up to maturity, using differentiating sensors.

The tools

A range of **nutritional biostimulants** to meet oenological goals by targeting problems in the vineyard.

oenoterris fleur

oenoterris arôme

oenoterris expression

Cellar levers

Must indicators

- 2 Analysis of the must's conventional parameters & measurement of innovative indicators (fermentability and organoleptic potential parameters).

Wine indicators

- 3 Analysis of wine aromas (esters, thiols) and of polyphenols.
- 4 Sensory analysis of finished wines to check organoleptic quality and whether goals were achieved.

Must & wine tools

- Smart'App Fining, a new decision-making tool that classifies musts at the end of the pressing process in order to apply the appropriate fining method.
- Tailor-made protocols to manage the chosen technological itinerary.
- Follow-up and advice from our experts on the use of oenological products selected from the brands offered by the Sofralab® Group.



Simple, accurate, instant measuring with no calibration



Choice of fining product adapted to the must and to the goals



Reasoned addition = optimised cost



OENOFRANCE



Results obtained *in the vineyard*

One of the first levers for responding to oenological or market expectations is located in the vineyard. The Oenoterris® range of nutritional biostimulants aims to **correct imbalances encountered in plots** and to **optimise grape potential**. It is paired with the monitoring of agronomic indicators like those presented below.

Nitrogen *content*

Better nitrogen uptake

Nitrogen is an element that plays an **essential physiological role** in the plant in terms of protein synthesis, photosynthesis and the plant's metabolism in general (synthesis of amino acids, hormone messengers, etc.). Available **nitrogen also plays an oenological role** because it impacts the must's fermentability. The level of nitrogen is therefore an important factor to be measured since the berry touch stage.

Plots treated with the Oenoterris® Programmes have **higher nitrogen content**, which seems to indicate **better nitrogen uptake**, as shown by its dosage at the veraison stage. The box and whisker graph opposite shows medians (lines in the middle of the box) and means (crosses in the middle of the box) higher on the Oenoterris® modality, thus illustrating this trend (Figure 1).

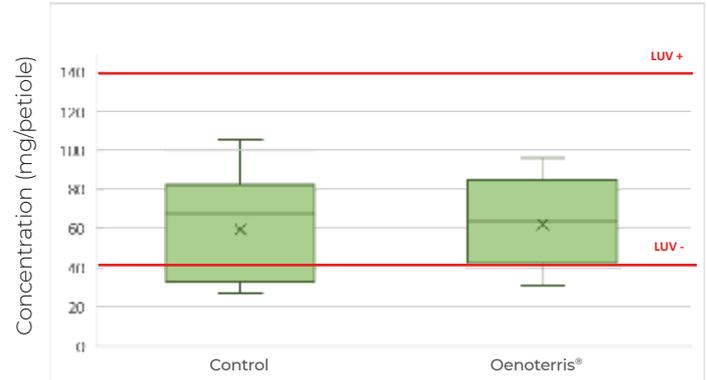


Figure 1: Nitrogen content measured in the petioles at the veraison stage, in plots following/not following the Oenoterris® Programme. The extremes (LUV+ or LUV-) show nutritional imbalance (excess or insufficient uptake).



Managing harvest dates

The maturity *index*

By reading **MaturOx**, a specific index optimised to monitor maturation, it is possible, based on an expert rule, to establish a **harvest window according to predefined wine aroma profiles**.

Based on voltammetric measurement, the index gives a **footprint of the grapes** as they evolve during maturation (quantity of sugar per berry). The lowest value corresponds to the **end of sugar loading**.

Figure 2: Monitoring maturation and viewing the aromatic window, with the NomaSense™ Polyscan 200 tool.

white program

Enhancing the expression of the fresh, intense aromatic profile of white wines

Must analysis



Thanks to the Oenoterris® Fleur and Oenoterris® Aroma nutritional biostimulants, the **White and Rosé Programmes promote the synthesis of thiol precursors** by strengthening the plant's resistance to stress and by limiting asynchrony issues.

Figure 3 illustrates the increase in these levels and shows that the median and mean concentrations of cysteine precursors observed in Sauvignon Blanc (Figure 3A) and Grenache (Figure 3B) must be globally **higher if these Programmes are applied**.

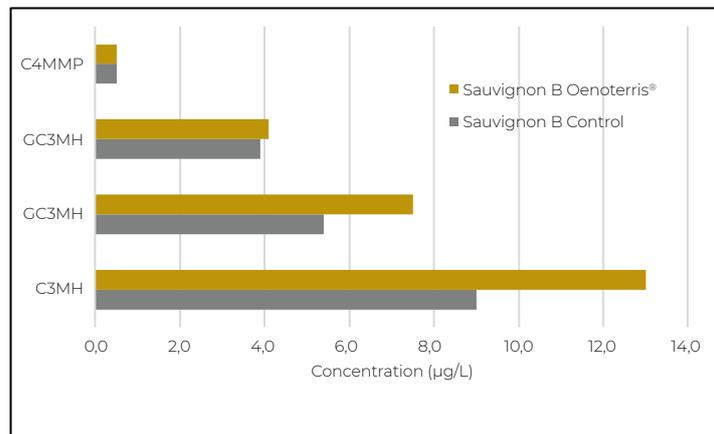


Figure 3A: Concentration of cysteine precursors measured in Sauvignon Blanc must originating from plots following/not following the Oenoterris® White Rosé Programme.



Wine analysis

Higher medians and averages of the three molecules (3SH, 3SHA and 4SMP) were found in Sauvignon Blanc wines that followed the Oenoterris® White Programme, illustrating a **good conversion of precursor potential** (Figure 4).

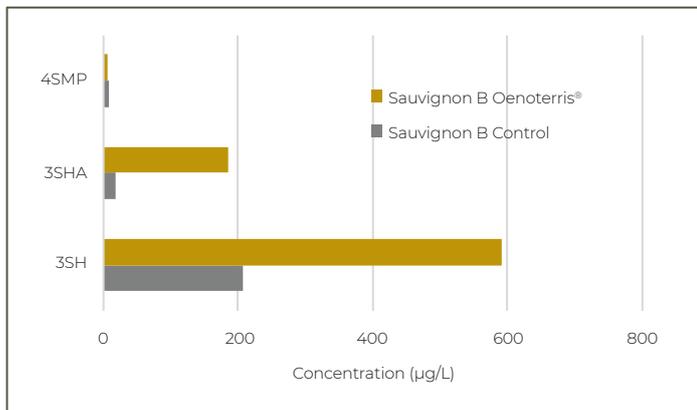


Figure 4: Thiol concentrations measured in Sauvignon Blanc wines from plots following/not following the Oenoterris® White Programme.

These results are confirmed by sensory analysis. The wines that were tasted have an **intense aromatic profile that is fresher and less bitter**, and which meets the aromatic profile goal of the White Programme (Figure 5).

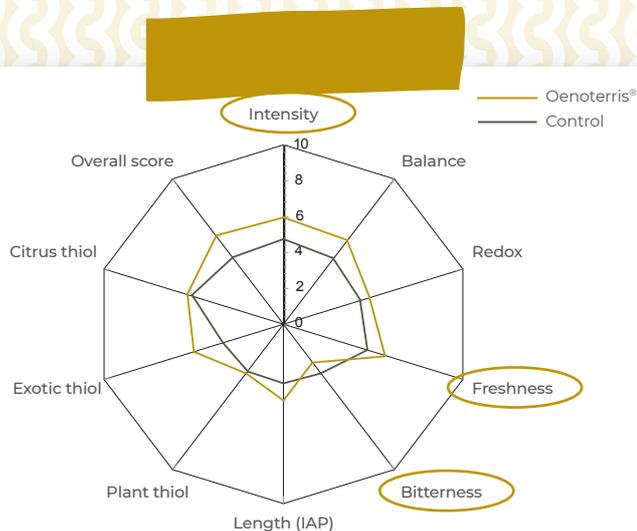


Figure 5: Sensory analysis of Sauvignon Blanc wines that followed/did not follow the Oenoterris® White Programme.

rosé program

Enhancing the expression of the fresh, intense aromatic profile of rosé wines

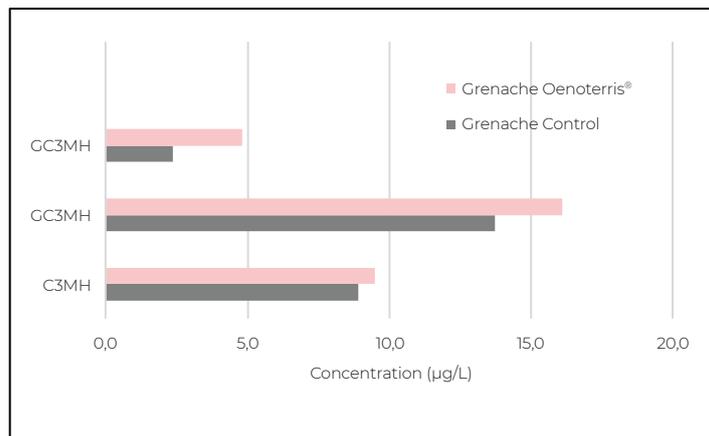


Figure 3B: Concentrations of cysteine precursors measured in Grenache musts from plots following/not following the Oenoterris® Rosé Programme.

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The results presented here come from trials conducted in 2021 in France in the Loire Valley (Sauvignon Blanc), Provence (Grenache) and the Rhône Valley (Syrah).



Similar results were found with Grenache rosé (Figure 6). The Rosé Programme enables you to obtain a **more intense, citrusy flavour profile that remains longer on the palate, resulting in modern rosé wines** (Figure 7).

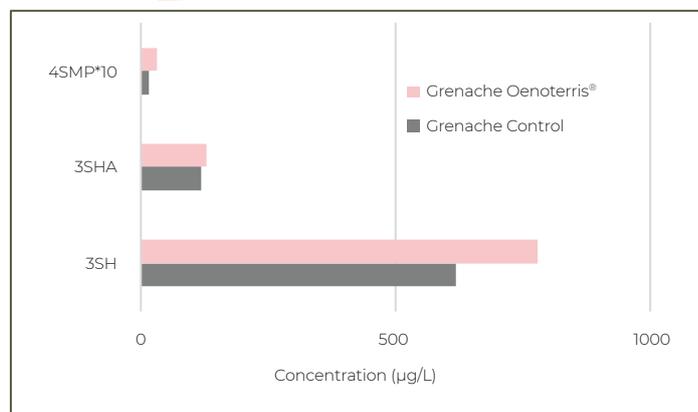


Figure 6: Thiol concentrations measured in Grenache rosé wines from plots following/not following the Oenoterris® Rosé Programme.

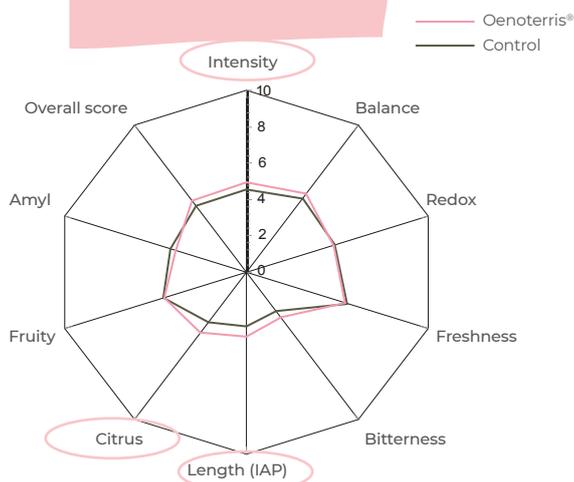


Figure 7: Sensory analysis of Grenache rosé wines that followed/did not follow the Oenoterris® Rosé Programme.

red program

Enhancing the expression of the rich, fruity, fresh aromatic profile of red wines

Must analysis



Thanks to the Oenoterris® Fleur and Oenoterris® Expression nutritional biostimulants, the **Red Programme ensures the homogeneity of the phenolic maturity** by reinforcing the plant's resistance to stress and by limiting asynchrony issues.

The application of the Red Programme results in **higher polyphenol concentration in the musts** (tannins and total anthocyanins). Figure 8 shows that there are more tannins overall, particularly a higher level of "intermediate" tannins, which therefore implies **increased "structure" potential**.

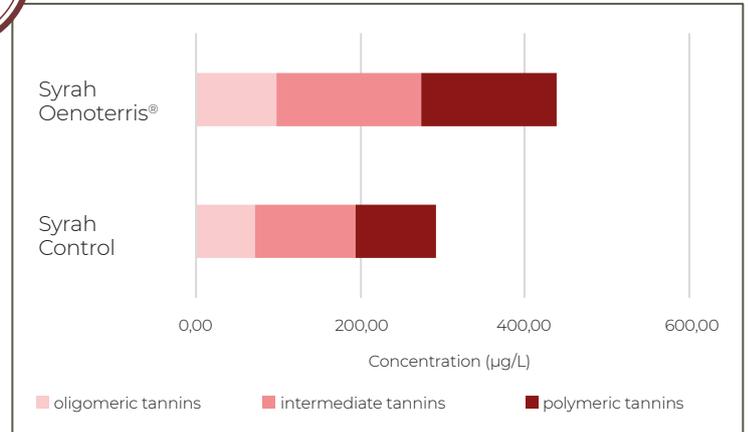


Figure 8: Distribution of tannin fractions in Syrah musts from plots following / not following the Oenoterris® Red Programme.



Wine analysis

The production of esters and their level of concentration in wines depends on yeast metabolism and the choice of amino acids present. The Oenoterris® Red Programme enables you to obtain **higher ester concentrations**, as shown in Figure 9.

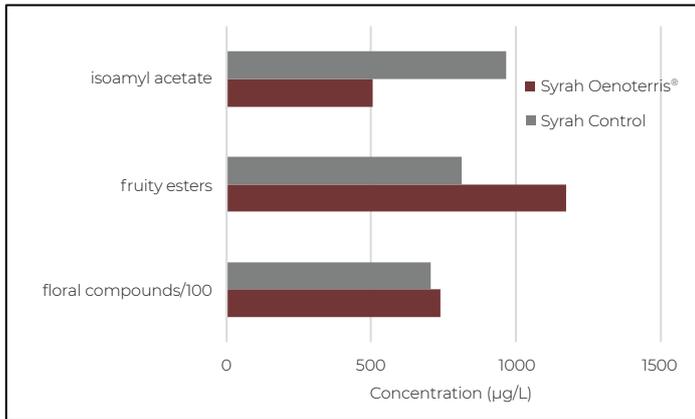


Figure 9: Ester concentrations measured in Syrah wines from plots following / not following the Oenoterris® Red Programme.

The wines that were tasted have a **more intense, fresher and rounder aromatic profile**, and meet the aromatic profile goal of the Red Programme (Figure 10).

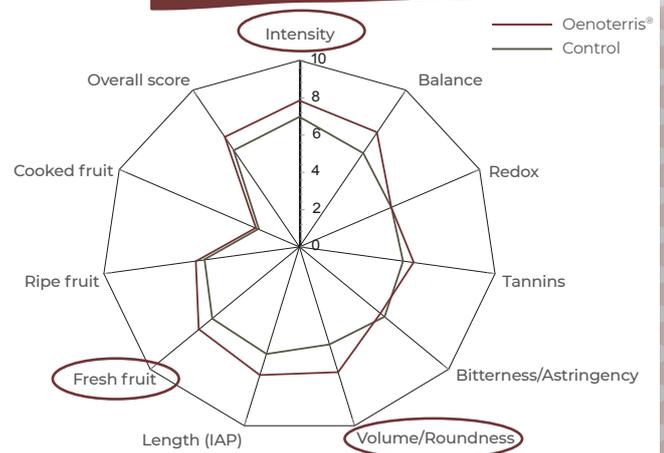


Figure 10: Sensory analysis of Syrah wines that followed/did not follow the Oenoterris® Red Programme.



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oenoterris.com

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